

SIT20421

CERTIFICATE II IN COOKERY

COURSE FEE
\$3500

INCLUDES ADMINISTRATION FEE
AND LMS (RESOURCES) ACCESS.

ONSITE TRAINING

QIC TRAINING AND DEVELOPMENT
FRASER STREET BRUNSWICK 3056

DURATION AND DELIVERY MODE



Classroom

2 sessions of 6 hours per day (12 hours per week) for 40 weeks = Total
480 hours



Self-Paced

2 hours per week for 40 weeks = Total of
80 hours

DELIVERY LOCATION

Onsite at your school

COURSE FEE

\$3500

Includes Administration Fee and LMS (resources) access. For further information on payment plans, kindly reach out to our administrative team.

PATHWAY

Upon successful completion, you may continue your studies through enrolment in:

- **SIT30622 - Certificate III in Hospitality**

Alternatively, you may enter the workforce in roles such as:

- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Sandwich Hand
- Takeaway Cook

SELECTION CRITERIA

To ensure successful participation in this training program, you must meet the following criteria:

- Entry requirements – currently in year 11 or 12
- 16 + years old
- The suitability, literacy and numeracy levels of applicants will be assessed through consultation with the relevant secondary school.
- Due to the physical requirements of this unit the student must have the ability to perform tasks involving lifting and moving of kitchen and cleaning equipment.

MODE OF ASSESSMENT



Observation/Practical Skills

Observation techniques in the assessment tools help assess competence against performance criteria and conditions. The assessor uses an Observation Checklist during practical assessments or when learners demonstrate skills on the job.



Oral Questioning

Students will be assessed using Oral Questioning based on their understanding of the competency being assessed.



Written

A written assessment tool is provided to the student to gather evidence using a range of methods, these could include short answer questions, long answer questions, scenario-based questions, or multiple choice.



Simulated

This method allows the student to demonstrate their skill and attitude in their current work environment or a mirrored simulated environment. The evidence gathered from this approach is to assist the assessor by observing their conceptual, interpersonal, and technical ability.

ENQUIRE NOW!

QUALIFICATION DESCRIPTION

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items.

They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that.

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

RECOGNITION OF PRIOR LEARNING

All individual students are offered the opportunity to apply for RPL, please see the Student Handbook or enquire at the QIC Training and Development for the procedure on how to apply.

Please refer to the Enrolment Form, for the terms and conditions of enrolment, which includes: Enrolment and Selection; Training Guarantee; Course Fees, Payments and Refunds; Course Fees paid in Advance; Recognition of Prior Learning (RPL) or Credit Transfer.



UNIT OF COMPETENCY

CODE	TITLE
CORE UNITS	
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen
SITHKOP009*	Clean kitchen premises and equipment
SITXFSA005	Use hygienic practices for food safety
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices
ELECTIVE UNITS	
SITHCCC029*	Prepare stocks, sauces, and soups
SITXCOM007	Show social and cultural sensitivity
SITHPAT014*	Produce yeast-based bakery products
SITHCCC024*	Prepare and present simple dishes
SITHCCC028*	Prepare appetisers and salads
SITXCCS011	Interact with customers

ENQUIRE NOW!